



6.5qt Slow Cooker
Touchscreen Technology

www.crock-pot.ca

Owner's Guide

READ AND SAVE THESE INSTRUCTIONS

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. READ ALL INSTRUCTIONS BEFORE USING.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock, do not immerse cord, plug, or heating base in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Use oven mitts or allow to cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the manufacturer (see warranty) for examination, repair, or adjustment.
7. Do not use outdoors.
8. Do not let cord hang over edge of table or counter or touch heated surfaces.
9. Do not place on or near a hot gas or electric burner or in a heated oven.
10. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids. Always use oven mitts when moving your heated slow cooker.
11. Do not use appliance for other than intended use.
12. Avoid sudden temperature changes, such as adding refrigerated foods or cold liquids into a heated pot.
13. To disconnect, touch power OFF then remove plug from wall outlet.
14. The use of accessory attachments not recommended by the manufacturer may cause injuries.
15. Keep 6 inches clear from the wall and 6 inches clear on all sides.
16. **CAUTION:** To prevent damage or shock hazard, do not cook directly in the heating base. Cook only in the stoneware provided.

SAVE THESE INSTRUCTIONS

This appliance is for **HOUSEHOLD USE ONLY**.

There are no user-serviceable parts inside. Do not attempt to service this product.

A power-supply cord is provided to reduce the hazards resulting from entanglement or tripping over a longer cord. AN EXTENSION CORD MAY BE USED WITH CARE; HOWEVER, THE MARKED ELECTRICAL RATING SHOULD BE AT LEAST AS GREAT AS THE ELECTRICAL RATING OF THE SLOW COOKER. The extension cord should not be allowed to drape over the counter or tabletop where it can be pulled on by children or tripped over unintentionally.



POLARIZED PLUG

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way. If the plug fits loosely into the AC outlet or if the AC outlet feels warm do not use that outlet.

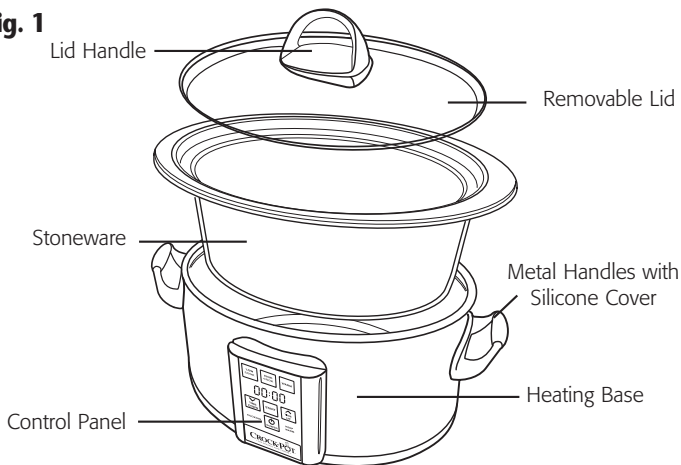
IMPORTANT NOTE: Some countertop and table surfaces are not designed to withstand the prolonged heat generated by certain appliances. Do not set the heated unit on a finished wood table. We recommend placing a hot pad or trivet under your slow cooker to prevent possible damage to the surface.

NOTE: During initial use of this appliance, some slight smoke and/or odor may be detected. This is normal with many heating appliances and will not recur after a few uses.

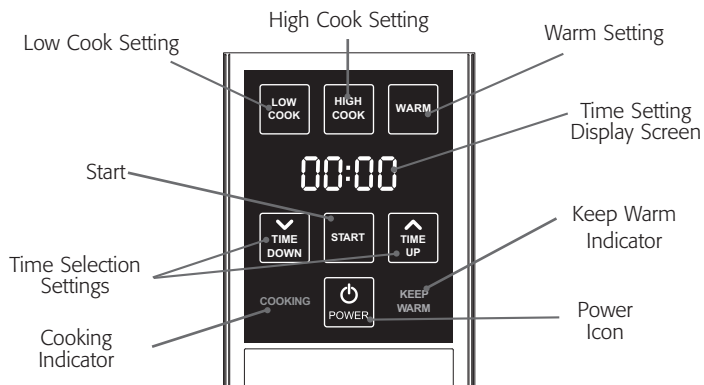
NOTE: Please use caution when placing your stoneware on a ceramic or smooth glass cook top stove, countertop, table, or other surface. Due to the nature of the stoneware, the rough bottom surface may scratch some surfaces if caution is not used. Always place protective padding under stoneware before setting on table or countertop.

CROCK-POT® SLOW COOKER WITH TOUCHSCREEN TECHNOLOGY

Fig. 1



CONTROL PANEL



PREPARING YOUR CROCK-POT® SLOW COOKER WITH TOUCHSCREEN TECHNOLOGY

Before you use your slow cooker, remove all packaging components and wash the lid and stoneware with warm soapy water and dry thoroughly.

ASSEMBLY

1. Place stoneware into the heating base.
2. Lower the lid horizontally down onto the stoneware.
3. Remove the static clings from the control panel and heating base.

HOW TO USE YOUR CROCK-POT® SLOW COOKER WITH TOUCHSCREEN TECHNOLOGY

1. Add your ingredients to the stoneware and cover with the lid.
2. Plug in your Crock-Pot® slow cooker.
3. Touch POWER Icon. A beep will sound.
4. Select high COOK or low COOK setting .
NOTE: WARM is ONLY for keeping already cooked food at the perfect serving temperature. DO NOT cook on the WARM setting.
5. Touch the TIME UP setting to scroll through the timed cooking options. If you press the setting too many times touch the TIME DOWN setting to decrease the time. The time can be set in increments of 30 minutes up to 20 hours. Select the time based on the length of time indicated in the recipe.
NOTE: To quickly scroll to your desired cook time, keep your finger pressed on the TIME UP or TIME DOWN Setting.
6. Once you have programmed the desired heat setting and cook time, touch the START button to begin cooking. A beep will sound. If you fail to touch the START button, it will begin to blink to signify that it must be touched in order to proceed.
NOTE: Once this unit shifts to the WARM setting it will begin counting up for a maximum of 6 hours. Unit will then shut off after 6 hours.
7. The time will begin to count down in one minute increments, and the cooking light will pulse.
NOTE: Once this unit shifts to the WARM setting it will begin counting up for a maximum of 6 hours. Unit will then shut off after 6 hours.

USAGE NOTES

- If there is a power outage, the display and lights blink when the power is restored. All slow cooker settings have been cleared and must be reset. As a result, the food may be unsafe to eat.
If you are unaware of how long the power was out, we suggest you discard the food inside.
- For recipes that require a range of times, select the time in the middle of the range. For instance, to cook a recipe calling for a cooking time of 7 to 9 hours on LOW COOK, set your Crock-Pot® slow cooker to 8 hours.

HOW TO USE YOUR CROCK-POT® SLOW COOKER WITH TOUCHSCREEN TECHNOLOGY (CONT.)

- To avoid over or undercooking, always fill the stoneware $\frac{1}{2}$ to $\frac{3}{4}$ full and conform to the recommended cook times (unless guided otherwise in our slow cooker recipes).
- Do not overfill stoneware. To prevent spillover, do not fill stoneware higher than $\frac{3}{4}$ full.
- Always cook with the lid on for the recommended time. Do not remove the lid during the first two hours of cooking to allow the heat to build up efficiently.
- Always wear oven mitts when handling the lid or stoneware.
- Unplug when cooking is done and before cleaning.
- Removable stoneware is ovenproof and microwave safe.
Do not use removable stoneware on gas or electric burner or under broiler. Refer to chart below.
- If you desire to change your settings during the cooking cycle, you must press power off and then power back on to set a different cooking setting.

Part	Dishwasher Safe	Oven Safe	Microwave Safe	Stovetop Safe
Lid	Yes	No	No	No
Stoneware	Yes	Yes, but not in the broiler	Yes	No

HOW TO CLEAN YOUR CROCK-POT® SLOW COOKER WITH TOUCHSCREEN TECHNOLOGY

- ALWAYS turn your slow cooker off, unplug it from the electrical outlet, and allow it to cool before cleaning.
 - The lid and stoneware can be washed in the dishwasher or with hot, soapy water. Do not use abrasive cleaning compounds or scouring pads. A cloth, sponge, or rubber spatula will usually remove residue. To remove water spots and other stains, use a non-abrasive cleaner or vinegar.
 - As with any fine ceramic, the stoneware and lid will not withstand sudden temperature changes. Do not wash the stoneware or lid with cold water when they are hot.
 - The outside of the heating base may be cleaned with a soft cloth and warm, soapy water. Wipe dry. Do not use abrasive cleaners.
- CAUTION:** Never immerse the heating base in water or other liquid.
- No other servicing should be performed.

HINTS AND TIPS

PASTA AND RICE

- For best rice results, use long grain converted rice or a specialty rice as the recipe suggests. If the rice is not cooked completely after the suggested time, add an extra 1 to 1 ½ cups (237 to 355ml) of liquid per cup of cooked rice and continue cooking for 20 to 30 minutes.
- For best pasta results, first partially cook the pasta in a pot of boiling water until just tender. Add the pasta to the Crock-Pot® slow cooker during the last 30 minutes of cook time.

BEANS

- Beans must be softened completely before combining with sugar and/or acidic foods. Sugar and acid have a hardening effect on beans and will prevent softening.
- Dried beans, especially red kidney beans, should be boiled before adding to a recipe.
- Fully cooked canned beans may be used as a substitute for dried beans.

VEGETABLES

- Many vegetables benefit from slow cooking and are able to develop their full flavor. They tend not to overcook in your slow cooker as they might in your oven or on your stovetop.
- When cooking recipes with vegetables and meat, place vegetables in slow cooker before meat. Vegetables usually cook slower than meat in the slow cooker.
- Place vegetables near the sides or bottom of the stoneware to facilitate cooking.

HERBS AND SPICES

- Fresh herbs add flavor and color, but should be added at the end of the cooking cycle as the flavor will dissipate over long cook times.
- Ground and/or dried herbs and spices work well in slow cooking and may be added at the beginning.
- The flavor power of all herbs and spices can vary greatly depending on their particular strength and shelf life. Use herbs sparingly, taste at end of cook cycle and adjust seasonings just before serving.

MILK

- Milk, cream, and sour cream break down during extended cooking. When possible, add during the last 15 to 30 minutes of cooking.
- Condensed soups may be substituted for milk and can cook for extended times.

SOUPS

- Some soup recipes call for large amounts of water. Add other soup ingredients to the slow cooker first then add water only to cover. If thinner soup is desired, add more liquid at serving time.

HINTS AND TIPS

MEATS

- Trim fat, rinse well, and pat meat dry with paper towels.
- Browning meat in a separate skillet or broiler allows fat to be drained off before slow cooking and also adds greater depth of flavor.
- Meat should be positioned so that it rests in the stoneware without touching the lid.
- For smaller or larger cuts of meat, alter the amount of vegetables or potatoes so that the stoneware is always $\frac{1}{2}$ to $\frac{3}{4}$ full.
- The size of the meat and the recommended cook times are just estimates and can vary depending upon the specific cut, type, and bone structure. Lean meats such as chicken or pork tenderloin tend to cook faster than meats with more connective tissue and fat such as beef chuck or pork shoulder. Cooking meat on the bone versus boneless will increase required cook times.
- Cut meat into smaller pieces when cooking with precooked foods such as beans or fruit, or light vegetables such as mushrooms, diced onion, eggplant, or finely minced vegetables. This enables all food to cook at the same rate.
- When cooking frozen meats, at least 1 cup (237ml) of warm liquid must first be added. The liquid will act as a “cushion” to prevent sudden temperature changes. An additional 4 hours on LOW COOK or 2 hours on HIGH COOK is typically required. For larger cuts of frozen meat, it may take much longer to defrost and tenderize.

FISH

- Fish cooks quickly and should be added at the end of the cooking cycle during last fifteen minutes to hour of cooking.

LIQUID

- For best results and to prevent food from drying or burning, always ensure an adequate amount of liquid is used in the recipe.
- Ensure the stoneware is always filled a minimum of $\frac{1}{2}$ full and a maximum of $\frac{3}{4}$ full, and conform to recommended cook times.

Visit the Crock-Pot® slow cooker website at www.crock-pot.ca for additional hints, tips and recipes or call 1-800-323-9519.

RECIPES

POT ROAST OF BEEF

1 (4 to 5-lb.) boneless beef rump roast
1 cup water or beef broth
1½ teaspoon salt
6 medium potatoes, thinly sliced

4-5 large carrots, thinly sliced
2 onions, sliced
½ teaspoon ground black pepper

Put vegetables in bottom of stoneware. Salt and pepper meat, then place in pot on top of vegetables. Add liquid. Cover and cook on **LOW** 10 to 12 hours (**HIGH**: 5 to 6 hours).

JAMBALAYA

2 cups diced boiled ham
2 medium onions, coarsely chopped
2 stalks celery, sliced
¼ green pepper, seeded and diced
1 can (28 ounces) whole tomatoes
¼ cup tomato paste
3 cloves garlic, minced

1 tablespoon minced parsley
½ teaspoon leaf thyme
2 whole cloves
2 tablespoons salad oil
1 cup raw long-grain converted rice
1 pound fresh or frozen shrimp, shelled and cleaned

Thoroughly mix all ingredients except shrimp in Stoneware. Cover and cook on **HIGH** 4 hours. One hour before serving, stir in uncooked shrimp. Cover and cook until shrimp are pink and tender.

(Serves 4-6)

FAJITA STEAK ROLLS

3-4 beef top round or flank steaks, about
1 to 1½-lbs. each, cut ¼-inch thick
2 tablespoons olive oil
1 large onion, chopped
1 cup chopped green bell pepper
1 cup chopped red bell pepper

¼ cup fresh cilantro, minced
4 cloves garlic, minced
¼ cup lime juice
1-2 jalapeño peppers, seeded and minced
2 cans (2-oz.) chopped green chilies
2 cups salsa or picante sauce, divided

Rub both sides of meat with olive oil. Combine remaining ingredients except salsa in mixing bowl and blend well. Measure out about half of vegetable mixture and set aside for later use. Spoon remaining vegetable mixture evenly over each steak. Roll steaks, beginning at narrow end, jelly-roll fashion. Tie with kitchen string. Place beef rolls in stoneware. Spoon ½ cup salsa evenly over beef rolls. Cover and cook on **LOW** for 8 to 10 hours (**HIGH**: 4 to 5 hours). Meanwhile, stir 1 cup salsa into reserved vegetable mixture. Cover and refrigerate. Spoon remaining ½ cup salsa over beef rolls during last 15 minutes of cooking. Slice steaks into serving portions and accompany with vegetable-salsa mixture.

RECIPES

CHICKEN CACCIATORE

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|---|-----------------------------|
| 1 large onion, thinly sliced | 4 cloves garlic, minced |
| 2-3-lb. chicken, cut up | 1 tablespoon oregano leaves |
| 2 cans (15-oz. each) tomato paste | 1 teaspoon basil leaves |
| 1 can (4-oz.) sliced mushrooms, drained | 1 teaspoon celery seed |
| 2 teaspoons salt | 2 bay leaves |
| 1 teaspoon pepper | ¼ cup dry white wine |

Place sliced onion in bottom of stoneware. Add chicken pieces. In a bowl, stir together tomato paste, mushrooms, salt, pepper, garlic, herbs and white wine. Pour over chicken. Cover; cook on **LOW** 8 hours (**HIGH** 4 hours). Serve chicken pieces over spaghetti or vermicelli.

ORIENTAL CHICKEN

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| 2 red bell peppers, cut into strips | 1 teaspoon ground ginger |
| 1 cup chopped onion | 8 to 12 boneless, skinless chicken breast halves |
| 4 cloves garlic, minced | 6 tablespoons hoisin sauce |
| 2 (8-oz.) cans sliced water chestnuts, drained | ¼ teaspoon cayenne pepper |
| 2 jars (4½-oz.) whole mushrooms, drained | |

Place red pepper, onion, garlic, water chestnuts, mushrooms and ginger in stoneware; stir to blend. Place chicken breast halves on top of vegetables. Drizzle hoisin sauce on top of chicken and sprinkle with cayenne. Cover; cook on **LOW** 8 hours (**HIGH** 4 hours). Serve over hot rice.

POT ROASTED PORK

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| 1 (5 to 6-lb.) boneless pork loin roast | 2 bay leaves |
| ½ teaspoon salt | 1 whole clove |
| ¼ teaspoon ground black pepper | ¼ cup water |
| 1 clove garlic, slivered | 1 tablespoon soy sauce |
| 2 medium onions, sliced | |

Rub pork roast with salt and pepper. Make tiny slits in meat and insert slivers of garlic. Put 1 sliced onion in bottom of stoneware. Add pork roast, remaining onion, and other ingredients. Cover and cook on **LOW** 10 to 12 hours (**HIGH**: 5 to 6 hours).

NOTE: For additional browning, broil pork loin before slow cooking. Place roast in broiler pan; broil 15 to 20 minutes or until lightly browned; drain, place in stoneware and continue as recipe directs.

RECIPES

PORK CHOPS ON RICE

1 cup brown rice
1 ½ cup converted white rice
½ cup butter or margarine
1 cup chopped onion
2 cans (4-oz.) sliced mushrooms, drained
2 teaspoons dried thyme, divided
1 teaspoon rubbed sage
1 teaspoon salt

½ teaspoon ground black pepper
8 to 12 boneless pork chops, ¾- to 1-inch thick
2 cans (10.5-oz.) beef consommé
¼ cup Worcestershire sauce
1 teaspoon paprika
½ teaspoon ground nutmeg

Spray inside of stoneware with non-stick vegetable coating. Combine white and brown rice with butter in skillet. Saute over medium-high heat, stirring occasionally, until rice is golden brown. Remove from heat and stir in onion, mushrooms, 1 teaspoon thyme, sage, salt and pepper. Pour rice mixture into slow cooker. Arrange chops over rice. Combine consommé and Worcestershire sauce and pour over chops. Combine remaining thyme, paprika and nutmeg; sprinkle over chops. Cover and cook on **LOW** 7 to 9 hours (**HIGH**: 4 to 5 hours).

HERBED TURKEY BREAST

1 turkey breast (5 to 7-lb.) fresh or thawed
2 tablespoons butter or margarine
¼ cup garden vegetable-flavored whipped cream cheese
1 tablespoon soy sauce
1 tablespoon fresh minced parsley

½ teaspoon dry basil leaves
½ teaspoon rubbed sage
½ teaspoon dry thyme leaves
¼ teaspoon ground black pepper
¼ teaspoon garlic powder

Place turkey in stoneware. Combine remaining ingredients and brush over turkey. Cover and cook on **LOW** 10 to 12 hours (**HIGH** 5 to 6 hours).

CHICKEN WITH 40 CLOVES OF GARLIC

2 sprigs fresh thyme
2 sprigs fresh rosemary
2 sprigs fresh sage
2 sprigs Italian parsley
Toasted French bread slices

1 (6-lb.) whole broiler/fryer chicken
2 stalks celery, cut into 3-inch pieces
40 cloves garlic, unpeeled
½ teaspoon ground black pepper

Place 1 sprig thyme, rosemary, sage and Italian parsley in chicken cavity. Place celery in stoneware. Put chicken on top of celery. Add garlic, unpeeled around chicken. Chop remaining herbs; sprinkle herbs and pepper over chicken. Cover and cook on **LOW** 8 to 10 hours (**HIGH**: 3 ½ to 5 hours).

To serve, place chicken, garlic and celery on serving platter. Squeeze roasted garlic out of skins onto toasted French bread slices then spread with a knife.

RECIPES

CHICKEN WITH TROPICAL BARBEQUE SAUCE

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| ½ cup molasses | ¼ to ½ teaspoon hot pepper sauce |
| ¼ cup cider vinegar | ¼ cup orange juice |
| ¼ cup Worcestershire sauce | 6 whole bone-in chicken breasts, halved |
| 1 Tablespoon prepared Dijon mustard | |

Combine molasses, vinegar, Worcestershire sauce, mustard, hot pepper sauce and orange juice. Arrange chicken in stoneware. Brush sauce over chicken. Cover and cook on **LOW** 7 to 9 hours (**HIGH**: 3 to 4 hours).

NOTE: Sauce is excellent over ribs and chops.

ROASTED LEMON ALMOND CORNISH HENS

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| 3 lemons | 4 teaspoons minced fresh thyme, divided |
| 4-5 Cornish hens (22-oz. each), thawed | ½ teaspoon salt |
| 2 tablespoons butter, melted | ½ teaspoon ground black pepper |
| 4 or 5 cloves garlic, minced and divided | ½ cup sliced almonds, toasted and divided |

Slice 1 lemon; place 2 to 3 lemon slices in each hen cavity. Place 1 teaspoon minced thyme and 1 clove garlic (minced) in each cavity. Place hens in stoneware.

Juice 1 lemon; mix lemon juice with butter, remaining minced garlic, thyme, salt and pepper; drizzle over hens. Sprinkle with ¼ cup sliced almonds.

Cover and cook on **LOW** 8 to 10 hours (**HIGH**: 4 to 6 hours). Arrange cooked hens on serving platter. Serve with remaining lemon. Garnish hens with remaining lemon slices and remaining almonds.

SPAGHETTI WITH MARINARA SAUCE

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|--|------------------------------------|
| 2-lbs. ground hamburger, browned and drained | 3 cans (15-oz. each) tomato sauce |
| 2 cups chopped onion | 2 to 3 teaspoons Italian seasoning |
| 3 cloves garlic, minced | 2 cups sliced mushrooms |
| 1 package (16-oz.) dry spaghetti, broken into 4 to 5-inch pieces | Dash red pepper |

Combine all ingredients (except dry spaghetti) in stoneware; stir well. Cover and cook on **LOW** 6 to 8 hours (**HIGH**: 3 to 5 hours). Turn on **HIGH**: during last hour and stir in dry spaghetti.

RECIPES

COUNTRY SCALLOPED POTATOES AND HAM

8 potatoes, peeled and thinly sliced
1 onion, chopped
1 pound, fully-cooked ham,
cut into 1-inch cubes

1 package (1-oz.) country-style gravy mix
1 can (10½-oz.) cream of mushroom soup
2 cups water
2 cups Cheddar cheese, shredded

Combine potatoes, onion and ham in a lightly greased stoneware. Combine gravy mix, mushroom soup and water; whisk until combined. Pour gravy mixture over potatoes. Cover and cook on **LOW** 7 to 9 hours (**HIGH**: 3 to 4 hours). Top with cheese during last 30 minutes of cooking.

NOTE: To prevent darkening, toss sliced, uncooked potatoes in a mixture of 1 cup water and ½ teaspoon cream of tartar; drain and proceed with recipe.

CHAMPIONSHIP CHILI

3 ½ - 4 pounds coarsely ground beef
1 (14.5 oz.) can beef broth
3 tablespoons finely chopped onion
1 teaspoon garlic powder
3 teaspoons instant beef bouillon
granules, divided
1 (8 oz.) can tomato sauce
2 tablespoons paprika
1 teaspoon cayenne pepper

½ teaspoon black pepper
4 tablespoons chili powder
1 tablespoon cumin
¼ teaspoon onion powder
¼ teaspoon salt
¼ teaspoon sugar
¼ teaspoon garlic salt
¼ teaspoon instant chicken bouillon granules
¼ teaspoon lime juice

Cook beef in large skillet over medium heat, stirring to crumble until beef is browned; drain. Place cooked beef, chopped onion, beef broth, tomato sauce, chili powder, paprika, cumin, two teaspoons beef bouillon, garlic powder, cayenne pepper and black pepper in stoneware. Cover; cook for 7 hours on **LOW** (3 hours on **HIGH**). Stir in remaining beef bouillon, onion powder, salt, sugar, garlic salt, chicken bouillon and lime juice. Cover; cook one more hour.

RECIPES

STUFFED GREEN BELL PEPPERS

1 package (16-oz.) frozen corn
2 cans (15-oz.) red kidney beans,
drained and rinsed
1 can (28-oz.) diced tomatoes
½ cup salsa
6-8 green bell peppers,
tops removed and seeded

2 cups cooked rice
2 teaspoons Worcestershire sauce
½ teaspoon salt
½ teaspoon ground black pepper
½ cup chopped onion
3 cups reduced-fat Cheddar cheese,
shredded, divided

Combine all ingredients, except ¾ cup cheese and green peppers. Stuff peppers with this mixture. Arrange peppers in stoneware. Cover and cook on **LOW** 6 to 8 hours (**HIGH**: 3 to 4 hours). Sprinkle with remaining cheese during last 30 minutes of cooking.

ZUCCHINI-TOMATO STRATA

8 medium zucchini, sliced ¼-inch thick
1 onion, chopped
4 cloves garlic, chopped
16-oz. fresh mushrooms, sliced or 1 can
(4-oz.) sliced mushrooms, drained
8 roma tomatoes, sliced
2 cups Cheddar cheese, shredded

1½ cup spicy vegetable tomato-juice
cocktail
2 teaspoons dried basil
2 teaspoons dried oregano leaves
1 teaspoon seasoned salt
½ teaspoon ground black pepper
2 cups stuffing croutons

Arrange half of zucchini slices in stoneware. Top zucchini slices with half the onion, half the garlic and all of the mushrooms. Repeat with remaining zucchini, onions and garlic. Arrange sliced tomatoes over top.

Combine juice, basil, oregano, salt and pepper; pour over casserole. Cover and cook on **LOW** 6 to 8 hours (**HIGH**: 2½ to 3½ hours). Top with stuffing croutons and cheese during last 10 to 15 minutes.

RECIPES

SMOKED SHRIMP AND SAUSAGE GUMBO

2 cups chicken broth
2 packages frozen shrimp or 1 lb.
fresh shrimp
2 cans (14 ½ oz) diced
tomatoes, undrained
½ cup Cornstarch
3 tablespoons Olive oil
1-2 lbs. Polish sausage, cut into
½-inch pieces

1 large onion, diced
2 red peppers, diced
2 green bell peppers, diced
2 cups celery, chopped
2 carrots, peeled and chopped
4 tsp dried oregano
4 tsp dried thyme
¼ tsp ground red pepper
2 cups uncooked long-grain white rice

Combine broth and tomatoes in slow cooker. In small skillet, add oil, cornstarch and sausage. Cook over high heat without stirring 3 to 4 minutes or until flour begins to brown. Reduce heat, stir until smooth. Carefully whisk flour mixture into slow cooker. Add onion, bell pepper, celery, carrot, oregano, thyme and ground red pepper to slow cooker. Stir well. Cover and cook on **LOW** 6 hours or until juices are thickened. Add shrimp during last hour of cooking. Serve gumbo over rice.

BOEUF BOURGUIGNON

10 strips bacon cut into ½-inch pieces
5 lbs. beef roast, cut into 1-inch cubes
2 large carrots, peeled and sliced
1 large onion, sliced
1 teaspoon salt
½ teaspoon pepper
½ cup flour
2 cans (10½-oz.) condensed beef broth

3 cups red or Burgundy wine
2 tablespoon tomato paste
4 cloves garlic, minced
1 teaspoon whole thyme
2 whole bay leaves
1-lb. small white onions, peeled
2-lb. fresh mushrooms, sliced

Cook bacon in large skillet until crisp. Remove and drain. Add beef cubes and brown well. Place browned beef cubes in stoneware. Brown carrot and onion. Season with salt and pepper; stir in flour. Add broth, mix well and add to stoneware. Add cooked bacon, wine, tomato paste, garlic, bay leaf and onions. Cover; cook on **LOW** 10 hours (**HIGH** 6 hours). Before serving, sauté mushrooms in butter and stir into cooked stew.

INSTRUCTIONS RELATIVES AU SERVICE

1. N'essayez PAS de réparer ou d'ajuster une fonction mécanique ou électrique de l'appareil, ceci annulerait la garantie.
2. Si l'appareil doit être remplacé, veuillez le retourner au magasin où vous l'avez acheté, dans son emballage d'origine et de concert avec le reçu de caisse. Si ce retour a lieu plus de 30 jours après la date de l'achat, veuillez consulter la garantie ci-incluse.
3. Si vous avez toute question ou observation relative au fonctionnement, ou si vous croyez que l'appareil a besoin d'être réparé, veuillez écrire à notre service à la clientèle au 1-800-323-9519 ou bien visiter www.crock-pot.ca.

GARANTIE LIMITÉE DE 3 ANS

Sunbeam Products, Inc. faisant affaires sous le nom de Jarden Consumer Solutions ou, si au Canada, Sunbeam Corporation (Canada), faisant affaires sous le nom de Jarden Consumer Solutions (collectivement, « JCS »), garantit que, pendant trois ans à compter de la date d'achat, ce produit sera exempt de vices de matériaux et de fabrication. JCS se réserve le droit de choisir entre réparer ou remplacer cet article ou toute pièce de celui-ci dont la défectuosité a été constatée au cours de la période de garantie. Le remplacement se fera au moyen d'un produit neuf ou résiné ou bien d'une pièce neuve ou résinée. Si l'article n'est plus disponible, il sera remplacé par un article semblable, de valeur égale ou supérieure. La présente constitue votre garantie exclusive. NE TENTEZ PAS de réparer ou de régler une fonction électrique ou mécanique de ce produit. Ce faisant, vous annuleriez cette garantie.

Cette garantie n'est valable que pour l'acheteur au détail original, à partir de la date de l'achat au détail initial, et elle n'est pas transférable. Veuillez conserver le reçu d'achat original. La preuve d'achat est exigée pour tout service couvert par la garantie. Les concessionnaires JCS, les centres de service et les détaillants qui vendent des articles JCS n'ont pas le droit d'altérer, de modifier ou de changer d'une manière quelconque les modalités de cette garantie.

Cette garantie ne couvre pas l'usure normale des pièces ou l'endommagement attribuable à la négligence, à l'utilisation abusive du produit, au branchement sur un circuit de tension ou courant inapproprié, au non-respect du mode d'emploi, au démontage et à la réparation ou à l'altération par quiconque, sauf JCS ou un centre de service agréé JCS. Cette garantie ne couvre pas non plus les cas de force majeure comme incendies, inondations, ouragans et tornades.

Quelles sont les limites de la responsabilité de JCS?

JCS n'assume aucune responsabilité pour les dommages accessoires ou indirects résultant du non-respect de toute garantie ou condition explicite, implicite ou générale.

Sauf dans la mesure interdite par la législation pertinente, toute garantie implicite de qualité marchande ou d'application à un usage particulier est limitée à la durée de la garantie ou condition ci-dessus.

JCS décline toutes autres garanties, conditions ou représentations expresses, sous-entendues, générales, ou autres.

JCS n'assume aucune responsabilité pour les dommages, quels qu'ils soient, résultant de l'achat, de l'utilisation normale ou abusive ou de l'inaptitude à utiliser le produit, y compris les dommages accessoires, les dommages-intérêts particuliers, les dommages immatériels et les dommages similaires ou pertes de profits; ou bien pour les violations de contrat, fondamentales, ou autres, ou les réclamations contre l'acheteur par un tiers.

Certaines provinces ou juridictions et certains états interdisent d'exclure ou de limiter les dommages accessoires ou indirects, ou ne permettent pas la limitation de la durée d'application de la garantie implicite, de sorte que vous pouvez ne pas être assujéti aux limites ou exclusions énoncées ci-dessus.

Cette garantie vous confère des droits juridiques précis et vous pouvez avoir d'autres droits, ces droits variant d'une province, d'un état ou d'une juridiction à l'autre.

Comment obtenir le service prévu par la garantie

Aux États-Unis

Pour toute question en ce qui concerne la garantie ou pour obtenir le service que prévoit la garantie, composez le 1 800 323-9519 et nous vous fournirons l'adresse d'un centre de service proche.

Au Canada

Pour toute question en ce qui concerne la garantie ou pour obtenir le service que prévoit la garantie, composez le 1 800 323-9519 et nous vous fournirons l'adresse d'un centre de service proche.

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